

DIRECTIONS

SAVORY STRAWBERRY RISOTTO

12 oz Pure Flavor® Sweet Blooms® Strawberries, sliced

4 cups chicken broth

11/4 cups arborio rice

1 cup white wine

1/3 cup Greek yogurt

1 lemon, zest

1 small white onion, diced

1 tbsp olive oil

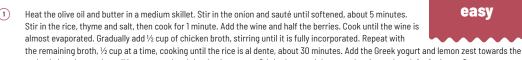
1tbsp butter

2-3 tsp fresh thyme, plus more for garnish

salt and pepper, to taste

shredded Parmesan cheese, for garnish





end, stirring vigorously until incorporated and the rice is creamy. Stir in the remaining strawberries and cook for 1 minute. Season to taste with salt and pepper.

Divide the risotto among 4 bowls and sprinkle cheese over each serving. Garnish with fresh berries and more thyme.



50 min

20 min

30 min COOKING





easy